MultiBlender™

650 watt Benchtop Blender

Instruction/Recipe Booklet

PB5000 MultiBlender

Please read these instructions carefully
and retain for future reference.



Contents

Sunbeam's Safety Precautions	**1**
Features of your MultiBlender™	**2**
The Control Dial	**4**
Before using your MultiBlender™	**5**
Using your MultiBlender™	**6**
A Guide to your MultiBlender™	**7**
Handy Blending Hints	**8**
Care and Cleaning	**9**
Recipes	
Dips	**10**
Soups	**12**
Drinks	**14**
Cocktails	**16**
Baby food	**18**

Important instructions – retain for future use.

تأكد من تفهّم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

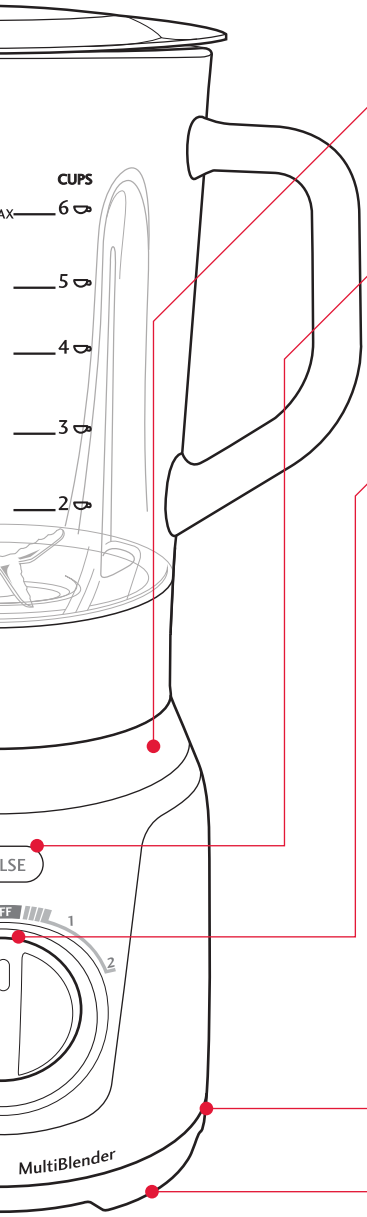
Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید که احتیاطهای بالا حتماً درك بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ



Motor base

The base houses the powerful 650 watt motor, which provides maximum performance for any blending task.

Pulse setting

Provides short bursts of power for greater control when blending, (especially finer textured foods such as nuts and chocolate).

Control dial

For convenience a large central dial with two speeds to process a variety of blending tasks.

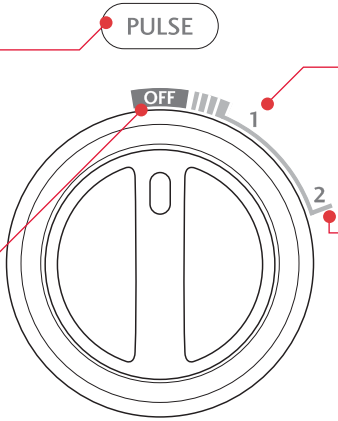
Cord storage facility

For tidy, convenient storage of the cord underneath the motor base.

Non-slip feet

Keep the blender secure on the bench top.

The Control Dial



Pulse

- Breadcrumbs
- Biscuits
- Finely ground nuts
- Chocolate
- Self cleaning the unit

'Off' Position

Speed 1

- Whipping cream
- Puree vegetables & fruit
- Cake batters
- Sauces

Speed 2

- Milkshakes
- Smoothies with fruit
- Soups
- Raw vegetables

Before using your MultiBlender™

Important: Always ensure your blender is unplugged from the power outlet before fitting or removing the blade assembly. Always handle the blade assembly with caution, as the blades are extremely sharp.

Before using your MultiBlender™, we recommend removing the four-blade system for thorough cleaning.

To remove the four blade system in the glass jug

Unscrew the blade system from the jug, using the inner measuring cup from the lid and turning anti-clockwise (refer Fig. 1). Remove the silicone rubber seal from the blade assembly. Wash the lid, jug, silicone rubber seal and the blade assembly in warm soapy water.

Note: When removing the blade assembly from the jug you may need to slightly tilt the blade so that it slides out easily.

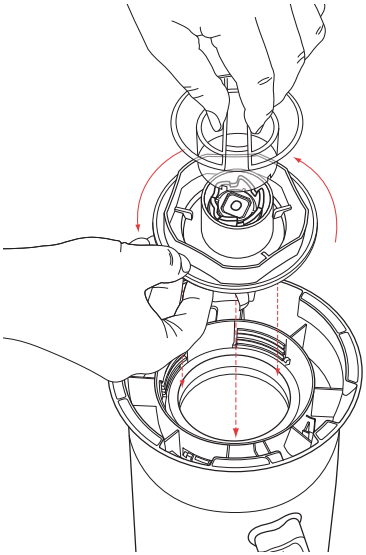


Figure 1

To re-assemble the four-blade system in the glass jug (refer Fig.2)

1. Place the silicone rubber seal ① over the blade assembly, as shown opposite.
2. Position the blade assembly into the base of the blender jug ②. Ensure that the blade assembly is firmly in place by turning it clockwise as indicated by the arrow.

Note: Do not remove the stainless steel blades from the blade assembly.

Note: The blender jug will leak if the four-blade system is not assembled correctly.

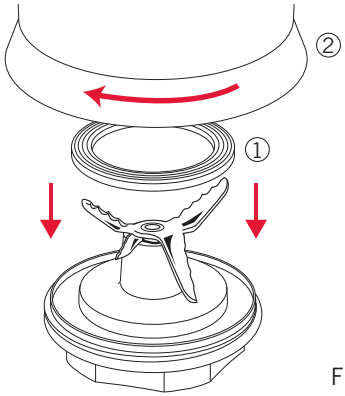


Figure 2

Using your MultiBlender™

1. Place the blender jug onto the motor base. The jug can be placed in two positions, with the handle on the left or right hand side
2. Place ingredients into the jug, either by removing the measuring cup from the lid or removing the lid.
3. Position the lid with ingredient cup onto the blender jug. Ensure the lid is firmly in place.

   Do not exceed the maximum indicated level - 1.5 litres.
4. Using the selector dial, select the desired blending speed, 1, 2 or PULSE.

   The PULSE function remains on as long as the PULSE button is pressed down.

   Settings 1 and 2 will provide continuous blending until the dial is turned to the OFF position.

   Further ingredients can also be added whilst blending by pouring through the lid hole once the measuring cup has been removed.
5. After you have completed blending, turn the dial to the 'off' position.

A Guide to your MultiBlender™

Processing Task	Food	Suggested Setting	Suggested Processing Procedure
Aerating	Milkshakes, Smoothies	2	Use chilled milk. Blend until desired consistency is achieved.
Chopping	Nuts, Chocolate, Garlic or Herbs	PULSE	Process ½ cup at a time, to ensure evenly sized pieces.
Creaming	Butter or Sugar	2	Blend butter and sugar until creamed. It is advisable to stop half way through and scrape the mixture down from the sides of the blender jug. DO NOT OVERPROCESS
Crumbing	Bread crumbs	2	Tear bread roughly. Process until desired consistency.
	Biscuit crumbs	2	Break into pieces and process until crumbed.
Crushing Ice		PULSE	Add ¼ cup of water. Use the PULSE button 3-4 times in succession for crushed ice.
Emulsifying	Salad dressing	2	Blend until well combined. Oil may be added to the mixture during processing through the pouring hole in the lid.
Making Icing Sugar	Crystal Sugar	2	Process for approximately 20 seconds for caster sugar and then a further 40 seconds for icing sugar.
Mixing	Batters, Cakes	1	Process ingredients until just combined. DO NOT OVERPROCESS.
Pureeing	Soups, vegetables, fruits	2	Blend until smooth.

Note: Times for processing will vary with the quantity in blender jug, these times are only a guide.

Handy Blending Hints

- Nothing can beat a blender for making smooth purees and sauces or for whipping up frothy drinks - from healthy breakfast shakes to frozen daiquiris.
- Use your blender for chopping small amounts of food like nuts, bread crumbs and whole spices.
- Turn any oil-based salad dressing into a creamy style dressing by blending it until slightly thickened.
- A brief whirl in the blender will rescue a lumpy gravy, or an egg-based sauce that has separated.
- When crushing ice, add 1/4 cup of water, as this will aid in the ice crushing process. Continue pulsing until the ice is completely crushed and it has a snow flake texture.
- Food items for blending should be cut into cubes (approximately 2-3cm), this will assist in an even result.
- Ensure the lid is firmly and securely placed on the jug. Do not operate the blender without the lid on, if you wish to add any additional ingredients remove the measuring cup and add as necessary.
- Never fill above the maximum level indicator.
- To ensure efficient mixing when blending dry mixtures, it may be necessary to stop the blender and push ingredients down the sides of the jug with a spatula.
- When pureeing fruits or vegetables, cooked or raw , cut into small pieces to facilitate blending.
- When making bread crumbs, use 2 to 3 day old bread, leaving crusts on to minimise the possibility of clumping. If only fresh bread is available, dry it out for a few minutes in a low oven.
- When blending a variety of ingredients together, blend the liquids first, then add dry ingredients.
- Always ensure stones are removed from fruits and bones from meat as these can harm the blades.
- Don't allow a used blender to sit for too long as the food will dry on the blades making it very difficult to clean. If you can't clean the blender straight away, pour some warm water in it and allow to soak.
- Do not process hot liquids in your blender. Allow to cool to room temperature before processing.
- Always ventilate the blender jug when pureéing warm ingredients. This is achieved by lifting the measuring cup out of the lid.

Care and Cleaning

Quick cleaning method

Half fill the blender with warm water and a small amount of detergent. Press the PULSE button for a few seconds. Then remove the jug and rinse it under running water.

For thorough cleaning

Unscrew the blade system from the jug by turning anti-clockwise. Remove the silicone rubber seal from the blade assembly. Wash the lid, jug, silicone rubber seal and the blade assembly in warm soapy water.

Refer to page 5 for illustrated instructions.

Caution: Take care when cleaning the blades, as they are extremely sharp.

To clean the motor base

Use a damp, soft sponge with mild detergent and wipe over the motor base.

Note: Never immerse the motor base in water.

Note: Do not place any parts of the blender in a dishwasher.

Recipes – Dips

Macadamia and Rocket Pesto Makes 1 cup

1 ½ cups baby rocket
½ cup macadamia nuts, roasted
⅓ cup grated parmesan cheese
2 cloves garlic
½ cup olive oil
Salt and pepper, to taste

1. Place rocket, macadamia nuts, cheese and garlic in blender. Place the lid securely onto the jug.
2. With motor operating, on setting 1, remove measuring cup and gradually add the oil in a thin slow stream. As mixture thickens, increase speed gradually to speed 2, until all oil has been added. Season to taste with salt and pepper.
3. Store in a clean, covered container in the refrigerator for up to one week.

Mayonnaise Makes 1 cup

3 egg yolks
½ clove garlic
1 teaspoons Dijon mustard
2 teaspoon white vinegar
1 ½ cup vegetable oil
1 teaspoon lemon juice

1. Place egg yolks, garlic, mustard, vinegar and lemon juice in blender. Place the lid securely onto the jug.
2. With motor operating on speed 1, remove measuring cup and gradually add the oil in a thin slow stream. As mixture thickens, increase speed gradually to setting 2 until all oil has been added. Season.
3. Store in a clean, covered container in the refrigerator for up to one week.

Ranch Dressing Makes 2 ½ cups

1 ½ cups mayonnaise
¾ cup sour cream
1 clove garlic
2 teaspoons freshly chopped chives
2 teaspoons freshly chopped dill
2 teaspoons freshly chopped parsley
½ teaspoon onion powder
Salt and pepper, to taste
½ cup buttermilk

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on setting 1 for 30 seconds or until all ingredients are incorporated. Season.
3. Store in a clean, covered container in the refrigerator for up to one week.

Roasted Garlic White Bean Dip Makes 1 cup

3 cloves garlic
400g can cannellini beans, drained, rinsed
⅓ cup olive oil
2 teaspoon fresh thyme
½ teaspoon cumin
1 ½ teaspoons lemon juice
Salt and pepper, to taste

1. Reheat oven to 200ºC, wrap garlic in foil and place in oven for 15 minutes or until garlic is soft. Discard skins.
2. Place all ingredients in blender. Place lid securely onto the jug. Blend on setting 2 for 1 minute or until smooth. Season.
3. Store in a clean, covered container in the refrigerator for up to one week.

Laksa Paste **Makes 1 cup**

8 macadamia nuts or candle nuts
6 dried red chillies
3 cloves garlic
2 stalks lemongrass, chopped
1 onion, chopped
½ bunch fresh mint
3cm piece ginger, peeled, chopped
1 teaspoon shrimp paste
2 teaspoons ground coriander
2 teaspoons ground cumin
2 teaspoons ground turmeric
2 teaspoons palm sugar
¼ cup peanut oil
½ teaspoon cinnamon
½ teaspoon tamarind
Salt and pepper, to taste

1. Place all ingredients in blender. Place lid securely onto the jug.
2. Pulse for 2 minutes, or until all ingredients are incorporated. Season.
3. Store in a clean, covered container in the refrigerator for up to one month.

Roasted Pumpkin Dip **Makes 3 cups**

500g pumpkin, peeled, chopped
400g can chickpeas, drained, rinsed
2 cloves garlic, crushed
1 ½ teaspoons ground cumin
1 tablespoon lemon juice
1 ½ teaspoons ground coriander
½ cup olive oil
Salt and pepper, to taste

1. Preheat oven to 200ºC. Line baking tray with baking paper.
2. Place pumpkin on prepared tray and toss with 1 tablespoon of the oil. Cook for 20 minutes or until pumpkin is tender and golden. Set aside to cool.
3. Once pumpkin has cooled to room temperature place in blender with remaining ingredients. Place the lid securely onto the jug.
4. Blend on setting 2 for 30 seconds or until all ingredients are combined. Season.
5. Store in a clean, covered container in the refrigerator for up to one week..

Recipes – Soups

Trio of Mushroom Soup **Serves 6 cups**

50g butter
1 leek, sliced
2 cloves garlic, crushed
1 teaspoon fresh thyme
300g brown mushrooms, sliced
300g portabella mushrooms, sliced
250g shitake mushrooms, sliced
½ cup white wine
1 ½ cups salt reduced chicken stock
½ cup double cream (51% milk fat)
Salt and pepper, to taste

1. Melt butter in a medium saucepan over medium heat. Add leek, garlic and thyme, cook until tender.
2. Add mushrooms and cook until softened, about 15 minutes. Add wine and let reduce by half. Pour stock into saucepan and bring to a simmer for 20 minutes. Set aside and allow soup to cool to room temperature.
3. Once cooled, in batches blend on speed 2 until smooth. Season.
4. Stir through cream and bring to a simmer before serving.

Middle Eastern Sweet Potato Soup **Makes 10 cups**

50g butter
2 onions, chopped
2 cloves garlic
½ teaspoon ground all spice
½ teaspoon chilli powder
1 ½ teaspoons ground coriander
2 ½ teaspoons ground cumin
800g sweet potato, peeled, chopped
400g carrots, peeled, chopped
200g pumpkin, peeled, chopped
200g can chickpeas, drained, rinsed
1 ¼ litres salt reduced chicken stock
½ cup cream
Salt and pepper, to taste

1. Melt butter in a medium pot over medium heat. Add onions and garlic, cook until tender. Add spices and cook until fragrant.
2. Add remaining ingredients, bring to a simmer, and cook for 25-30 minutes or until vegetables are tender. Set aside and allow soup to cool to room temperature.
3. Once cooled, in batches blend on speed 2 until smooth. Season.
4. Bring to a simmer before serving.

Roasted Tomato Soup with Goats Cheese **Serves 8 cups**

10 roma tomatoes, halved
½ cup olive oil
20g butter
2 onions, chopped
2 cloves garlic
2 ½ cups vegetable stock
200g roasted red capsicums, chopped*
100g goat's cheese
Salt and pepper, to taste

1. Preheat oven to 200ºC. Line baking tray with baking paper.
2. Place tomatoes on prepared tray and toss with oil, bake for 20 minutes or until tender.
3. Melt butter in a medium saucepan over medium heat. Add onions and garlic; cook until golden.
4. Add tomatoes and remaining ingredients, excluding cheese, back to the saucepan. Bring to a simmer and cook for 10 minutes. Set aside and allow soup to cool to room temperature.
5. Once cooled, in batches blend on speed 2 until smooth. Season.
6. Bring to a simmer before serving. Crumble goat's cheese over soup, serve.

* Available fresh from the deli or in jars from the antipasto section of the supermarket aisle.

Asparagus and Bacon Soup **Serves 6 cups**

2 tablespoons olive oil
1 leek, sliced
150g bacon, chopped
400g asparagus, peeled
1 litre salt reduced chicken stock
½ cup cream (35% milk fat)
Salt and pepper, to taste

1. Heat oil in medium saucepan over medium heat. Add leek and bacon and cook until golden.
2. Add asparagus and stock bring to a simmer and cook for 10-15 minutes until tender. Stir through cream, set aside and allow soup to cool to room temperature.
3. Once cooled, in batches blend on speed 2 until smooth. Season.
4. Bring to a simmer before serving.

Recipes – Drinks

Malt Malteser Thick Shake **Makes 2**

3 scoops vanilla ice cream

1 ½ cups milk

120g packet Maltesers

2 tablespoons malt extract

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on speed 2 for 30 seconds or until all ingredients are well mixed.
3. Pour into glasses.

Strawberry Raspberry Smoothie **Makes 2**

250g strawberries washed, hulled, halved

100g raspberries, frozen

1 cup plain Greek yoghurt

1 cup milk

2 tablespoons honey

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on speed 2 for 20 seconds or until all ingredients are well mixed.
3. Pour into glasses.

Decadent Peanut Butter Chocolate Thick Shake **Makes 2**

3 scoops chocolate ice cream

1 ½ cups milk

1 tablespoon smooth peanut butter

¼ cup crushed peanuts

1. Place ice cream, milk and peanut butter in blender. Place the lid securely onto the jug.
2. Blend on speed 2 for 30 seconds or until all ingredients are well mixed.
3. Pour into tall glasses and garnish with crushed peanuts.

Chai and Vanilla Smoothie **Makes 2**

2 chai and vanilla tea bags

¼ cup boiling water

1 cup milk

1 scoop vanilla ice cream

½ teaspoon cinnamon

½ teaspoon ground ginger

Cinnamon, to serve

1. Place teabags in boiling water, set aside for 10 minutes. Discard teabags.
2. Place all ingredients in blender. Place the lid securely onto the jug.
3. Blend on speed 2 for 20 seconds or until all ingredients are well mixed.
4. Serve in tall glasses over ice with a sprinkling of cinnamon.

Triple Chocolate Milk Shake **Makes 2**

2 scoops chocolate ice cream

1 cup chocolate milk

grated chocolate, to serve

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on speed 2 for 30 seconds or until all ingredients are well mixed.
3. Pour into glasses and top with grated chocolate.

Mango Lassi **Makes 2**

1 mango, peeled, chopped (stone removed)

½ cup plain Greek yoghurt

½ cup milk

2 teaspoons caster sugar

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on speed 2 for 30-40 seconds or until all ingredients are well mixed.
3. Pour into glasses.

Lychee and Lime Frappe **Makes 2**

1 x 560g can lychees, drained

⅓ cup coconut cream

2 tablespoons lime juice

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on speed 2 for 30 seconds or until all ingredients are well mixed.
3. Pour into glasses.

Recipes – Cocktails

Sugar Syrup **Makes 2 cups**

1 cup caster sugar

1 cup water

1. Place sugar and water into a small saucepan over medium heat. Bring to a simmer and gently swirl the pot occasionally until all the sugar has dissolved, approximately 10 minutes.

Tip: Sugar syrup can be added to drinks for a touch of extra sweetness or can be infused with your favourite flavours eg. citrus rinds.

Berry-licious **Makes 4**

3 cups frozen mixed berries

30mls lime juice

100mls vodka

40mls sugar syrup

750mls soda water

1. Place berries, vodka and lime juice in blender. Place the lid securely onto the jug.
2. Blend on speed 2 for 1 minute, or until all ingredients are well mixed.
3. Mix with soda water and serve in tall glasses.

Watermelon Margarita **Makes 2-3**

300g watermelon, cubed

50mls tequila

25mls Cointreau liqueur

20mls lime juice

20mls sugar syrup

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Pulse for 1 minute, or until all ingredients are well mixed.
3. Pour into cocktail glasses.

Peach Splash Cocktail **Makes 3-4**

400g can peaches, drained

100mls light rum

20mls lime juice

375mls soda water

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Pulse for 30 seconds, or until all ingredients are well mixed.
3. Pour into glasses.

Baileys Shake **Makes 2-3**

2 scoops vanilla ice cream
200mls cup milk
125mls Bailey's Irish cream liqueur
¼ cup chocolate syrup

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on setting 2 for 30-40 seconds, or until all ingredients are incorporated.
3. Pour into glasses.

Chocolate Martini **Makes 1**

100mls cream (35% milk fat)
20mls Frangelico liqueur
20mls Baileys liqueur
20mls Kahlua liqueur
¼ cup chocolate sauce

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on speed 2 for 30 seconds, or until all ingredients are incorporated.
3. Pour into cocktail glasses.

Banana Coconut Dream **Makes 1**

1 frozen banana, peeled, chopped
75mls milk
60mls Malibu liqueur
Ice to serve

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on speed 2 for 30 seconds, or until all ingredients are well mixed.
3. Serve over ice.

Strawberry Sunrise **Makes 2 ½**

2 scoops lemon sorbet
300g watermelon, cubed
300g strawberries washed, hulled, halved
Ice to serve

1. Place all ingredients into blender. Place the lid securely onto the jug.
2. Pulse for 1 minute, or until all ingredients are well mixed.
3. Serve in tall glass over ice.

Recipes – Baby Food

Baby food can be made using the Blender by simply processing fresh fruit or vegetables that have been boiled, steamed or microwaved until tender.

Baby food/puree can be frozen in a clean ice cube tray in portions. Ensure trays are covered with cling wrap. Once frozen, transfer to a resealable bag. Portions can then be thawed as you need them.

Try some of the following combinations:

- Apple and pear
- Banana and papaya
- Pear and banana
- Pumpkin and corn
- Peas and zucchini
- Potato and pumpkin
- Pumpkin, sweet potato and zucchini
- Zucchini, squash and carrot
- Beans, peas and zucchini

Notes

Notes

12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act.

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

Australia

www.sunbeam.com.au

1300 881 861

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

www.sunbeam.co.nz

0800 786 232

26 Vestey Drive, Mt Wellington
Auckland, New Zealand

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

In Australia

Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

Sunbeam is a registered trademark.

'MultiBlender' is a trademark of Sunbeam Corporation.

Made in China.

Due to minor changes in design or otherwise, the product may differ from the one shown in this leaflet.

© Copyright. Sunbeam Corporation Limited 2012.

ABN 45 000 006 771

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

Unit 3, Building D
26 Vestey Drive
Mt Wellington Auckland
New Zealand

Sunbeam Corporation is a division of GUD Holdings Ltd.

4/12